

Bacon candy

Recipe by: David Rose



Ingredients

- 10 slices thick cut bacon
- 1 cup maple syrup
- 1 tablespoon brown sugar
- 1 teaspoon black pepper
- 1/4 teaspoon cayenne pepper

Recipe:

- 1.) Preheat oven to 375 degrees. Place bacon on wire rack over sheet pan.
- 2.) when oven reaches 375 degrees, place bacon in center of oven.
- 3.) in a medium sized bowl whisk together maple syrup, brown sugar, black pepper and cayenne pepper.
- 3.) After 18 to 20 mins flip bacon and continue cooking until slight brown.
- 5.) Brush the bacon with the maple syrup/brown sugar mixture, cook another 5 mins, flip bacon again and brush with mixture.
- 6.) continue to bake until golden brown, lacquered and crispy, about another 10 to 12 mins. Remove bacon from wire rack and completely cool to room temperature on parchment paper.

Yields: 10 bacon candy slices